

DAN ASHLEY'S

BAR & PUB

DANASHLEYPUB.COM | (904) 830-4071 | @DANASHLEYPUB

STARTERS

DUBLIN POTATO SKINS \$8.30

Crispy skins filled with melted cheddar, crisp bacon, and green onions, served with sour cream.

SHAMROCK WINGS \$10.40

Juicy chicken wings tossed in your choice of sauce: classic buffalo, sweet Guinness glaze, or fiery whiskey-infused BBQ.

EMERALD ISLE MUSHROOMS \$8.85

Button mushrooms stuffed with a creamy blend of garlic, herbs, and Irish cheddar, baked until golden brown.

GAELIC GARLIC KNOTS \$7.30

Soft, garlicky knots of dough, brushed with butter and parsley, served with a side of warm marinara sauce for dipping.

CEILI POTATO BITES \$8.30

Crispy outside, fluffy inside, these mini potato balls are filled with bacon and green onions, served with a sour cream dip.

BURGERS

THE CELTIC CLASSIC \$13.50

Half-pound of premium beef, lettuce, tomato, onion, and pickle on a toasted bun, with aged cheddar.

THE DAN ASHLEY SIGNATURE \$15.60

A tribute to Dan Ashley's adventurous spirit and a nod to finding love in unexpected places, this burger marries a prime beef patty with Irish stout caramelized onions, sharp Dubliner cheese, and a touch of digital-age whimsy. Topped with crisp lettuce, ripe tomato, and a playful Guinness BBQ sauce on a soft pretzel bun, it's a modern love story served up with an Irish twist.

THE BLARNEY BURGER \$14.05

A mouthwatering burger featuring a succulent lamb patty, topped with mint pesto, feta cheese crumbles, and arugula on a toasted brioche bun, offering a taste of Ireland.

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IT'S YOUR
LUCKY DAY!



4% DISCOUNT
FOR CASH

SASAUES

BANGERS & MASH \$11.45

Traditional Irish sausages served over creamy mashed potatoes with rich onion gravy.

SHAMROCK SAUSAGE ROLL \$12.50

An Irish twist on the classic, featuring savory pork sausage encased in flaky pastry. Seasoned with traditional herbs and served with a side of stone-ground mustard.

GAELIC SAUSAGE AND COLCANNON \$14.05

Irish pork sausages served atop a bed of colcannon - creamy mashed potatoes mixed with sautéed kale and spring onions. Drizzled with a rich, onion gravy, this meal combines the comfort of Irish home cooking with the heartiness needed for a night of camaraderie and song.

SALADS

EMERALD ISLE SALAD \$9.35

Mixed greens, cucumber, tomatoes, red onions, and crumbled goat cheese, with a cider vinaigrette.

DUBLINER CAESAR \$10.40

Romaine lettuce tossed in Caesar dressing, topped with shaved Parmesan and rye croutons.

CELTIC KALE \$10.40

Crisp kale tossed with sliced apples, toasted walnuts, dried cranberries, and crumbled goat cheese.

SLIGO STRAWBERRY SALAD \$10.95

Fresh romaine, sliced strawberries, toasted almonds, and crumbled feta in a light champagne vinaigrette.

SANDWICHES

IRISH GRILLED CHEESE \$10.40

Aged cheddar, Dubliner cheese, and tomato on thick-cut Irish soda bread, grilled to perfection.

CORNED BEEF ON RYE \$12.50

Slow-cooked corned beef, Swiss cheese, and sauerkraut on toasted rye bread, served with Thousand Island dressing.

THE EMERALD ISLE CLUB \$13.50

Triple-layered toasted bread filled with tender slices of turkey, crispy bacon, leafy lettuce, ripe tomatoes, and a creamy mayonnaise. A classic with a Celtic twist, it's a towering testament to pub fare.

KERRY CORNED BEEF SLIDERS \$12.00

Miniature sliders packed with thinly sliced corned beef, Swiss cheese, and a tangy slaw, served on soft, warm buns. Perfect for sharing, these sliders bring a bite of Ireland to the table.

GALWAY GRILLED VEGGIE WRAP \$11.45

A warm flour tortilla stuffed with grilled zucchini, bell peppers, onions, and mushrooms, with a spread of herbed goat cheese. It's a vibrant, garden-fresh option for those seeking a lighter bite.

DONEGAL FISH SANDWICH \$14.55

Beer-battered cod filet, fried to a golden crisp and served on a soft bun with tartar sauce, crisp lettuce, and juicy tomatoes. A nod to the seaside pubs of Ireland, this sandwich is both hearty and delicious.

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ENTREES

SHEPHERD'S PIE \$14.55

Ground lamb and vegetables in a savory gravy, topped with mashed potatoes and baked until golden.

IRISH STEW \$15.60

Tender beef, carrots, potatoes, and onions slow-cooked in a Guinness broth.

DUBLIN CODDLE \$15.10

A hearty pot of sausages, rashers (bacon), onions, and potatoes, all braised together in a savory stock. This quintessential Irish dish offers a taste of home cooking, perfect for a chilly evening at the pub.

SEAFOOD PIE \$17.70

A luxurious pie filled with a creamy mixture of salmon, shrimp, and scallops, topped with a golden, flaky pastry crust. Baked until piping hot, it's a sumptuous take on the classic Irish comfort food.

DAN'S GUINNESS BRAISED BEEF BRISKET \$19.25

A hearty entrée featuring beef brisket slowly braised in Guinness, resulting in a tender, flavorful dish that melts in your mouth. Served with a side of herb-roasted potatoes and glazed carrots, this dish is Dan's ode to the robust flavors of Ireland, for a deep, rich stout taste.

ASHLEY'S WHISKEY GLAZED SALMON \$18.70

Ashley's favorite, this dish consists of a succulent salmon fillet glazed with a rich Irish whiskey sauce, served alongside roasted root vegetables and a side of colcannon. It's a modern Irish classic that combines the sweetness of whiskey with the freshness of the sea.

DOMESTICS

ANCHOR LIBERTY ALE \$6.80

CLIPPER CITY RED SKY \$6.80

GREEN IMPERIAL IPA \$5.75

IRISH DRAUGHT

MURPHY'S IRISH STOUT \$5.75

GUINNESS DRAUGHT \$6.80

O'HARA'S CELTIC STOUT \$5.75

SMITHWICK'S IRISH ALE \$6.80

BEVERAGES

FOUNTAIN SODA \$2.10

Pepsi products

LEMONADE / TEA \$4.45

Classic, raspberry, or peach

CELTIC COCKTAILS

EMERALD ISLE MARTINI \$9.90

A refreshing blend of Irish whiskey, dry vermouth, and a dash of green crème de menthe. Served with a lime twist.

LEPREHAUN'S LEAP \$9.35

A playful mix of Irish vodka, apple schnapps, and lemon juice, topped with a splash of soda water.

SHAMROCK SOUR \$10.40

Irish whiskey shaken with fresh lemon juice, a hint of sugar, and egg white for a frothy top.

GAELIC GLIMMER \$10.40

A sparkling concoction of prosecco, elderflower liqueur, and a splash of Irish gin, garnished with a sprig of thyme for a magic taste of the Gaelic twilight.

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